# UNITED STATES DEPARTMENT OF AGRICULTURE FOOD SAFETY AND INSPECTION SERVICE WASHINGTON, DC

### **FSIS NOTICE**

38-01

9/10/01

### RETURN OF BULK SHIPMENTS OF INSPECTED PASTEURIZED LIQUID EGG PRODUCTS

#### What is the purpose of this notice?

This notice clarifies FSIS's policy regarding the return of bulk shipments of inspected pasteurized liquid egg products shipped in transport tankers to the origin egg products plant when the receiver of the product determines that the shipment is unacceptable according to the receiver's specifications.

#### What are the regulatory requirements?

Section 590.424 of the egg products inspection regulations requires that all egg products be reinspected by inspection program personnel when they are brought into an official egg products plant. No egg products may be brought into an official plant unless they have been prepared and handled in accordance with the egg products inspection regulations, and the containers of such products have been marked in such a way that the product is identified as having been inspected in accordance with the regulations. Inedible egg products may be brought into an official plant for storage and reshipment, provided adequate segregation and inventory controls are maintained at all times by the official plant.

#### What is the policy regarding unloaded bulk shipments refused at destination?

Bulk shipments of pasteurized liquid egg products that have been unloaded at destination by the receiver may *not* be returned to an egg products plant for reprocessing.

#### What is the policy regarding all other bulk shipments refused at destination?

Only bulk shipments of inspected pasteurized liquid egg products refused at destination that have not been unloaded from transport vehicles may be returned to the origin egg products plant for reprocessing.

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Offices; Egg Products Inspectors;		
Technical Service Center		

# What does the receiver do to determine that the shipment meets its specifications?

To determine if the shipment meets the receiver's specifications, the receiver breaks the seal on the transport tanker to obtain product samples or to check the product's temperature. Once the seal is broken, the possibility of product contamination exists.

#### What are the responsibilities of inspection program personnel?

When a bulk shipment of inspected pasteurized liquid egg products is returned to the origin egg products plant because the product did not meet the receiver's specifications, inspection program personnel are to verify that the plant can demonstrate that the facility refusing the shipment has ensured:

- 1. that the seals on the dome cover on the top manway entry to the transport unit were broken only to obtain samples or to check the temperature of the product, and
- 2. that no food additives, non-egg ingredients, or preservatives were added to the egg product.

Note: FSIS expects that, in most cases, the facility refusing the shipment at destination would provide documentation to the origin egg products plant containing the above information.

#### How can inspection program personnel verify this information?

FSIS personnel should verify that the plant is able to demonstrate that the two requirements above were met by reviewing relevant records. Inspection program personnel should also conduct an organoleptic examination of the egg product to ensure that the product is not "off condition" or otherwise unsound or adulterated because it was previously open to the environment.

# After verification duties are performed, what should inspection program personnel do?

If inspection program personnel are able to verify the above information, the product may be reprocessed in accordance with the egg products inspection regulations and is eligible to bear the inspection legend. If not, inspection program personnel are to condemn the product. When product is condemned, inspection program personnel should verify that plant management takes measures to ensure that the product is not diverted to human food.

/s/ Philip S. Derfler

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